

CLEVER CHARACTER PICTURER OF INDIAN LAUGHS AT KIDDIES



Though the old-time cowboy and Indian frontier picture is not as popular as it was in the "movies," the

real, clever Indian type has just as good a chance as ever to win favor from the public. Eagle Eye is one of these types who is making good all the time.

He views his own pictures, and nothing delights him more than to see the little folks open their eyes and blink at his own character delineation of a real, sure-enough, red-blooded Indian!

—o—o— BEEF BALLS WITH RELISH

To six tablespoons of cold cooked beef, chopped fine, add one tablespoon of suet, chopped fine. Mix together and add one tablespoon of parmesan cheese and the well-beaten yolks of two eggs, the juice of half a lemon, salt and pepper to taste and a teaspoon of minced parsley. Mix all together and add four tablespoons of fine bread crumbs or cold cooked rice. Fold in the stiffly-beaten whites of two eggs and mold into ball shape. Set aside for three or four hours. When ready to serve dip in eggs. Roll in crumbs and fry in hot, deep fat until golden brown. Serve on platter with lettuce leaf cups filled with relish.

—o—o— STRING BEANS

Very few cooks do this properly. The strings should be taken from both sides. Take off top and tail ends. Cut into inch lengths. If this method of preparation is used string beans would be one of the most delicious vegetables.

String one quart of beans in inch length pieces. Wash in cold water. Put over fire in granite pan. Put on just enough boiling water to cover them. Salt to taste. Boil until tender. Drain. Chop one sweet green pepper. Put in skillet with heaping tablespoon of butter. Heat. Pepper until tender and put in beans. Heat up and serve at once.

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It is proposed to have women officers to supervise the conduct of young girls in Dundee, Scotland.